


PEPPER BISTRO



AUTUMN A'LA CARTE

STARTERS:

Foie Gras Terrine baked applesauce onion chutney	(A)
Vegetable tabouleh tuna	(A,D)
Mixed salad	(--)

SOUPS:

Goulash soup	(L)
Carrots-ginger cream soup with confit shrimps	(G,B)

ENTRÉES:

Salmon filet mediterranean potatoes smoked citrus sauce	(D,G)
Rosé duck breast baked risotto rosemary sour cherries	(A,C,G)
Filet of pork „Viennese schnitzel“ parsley potatoes cranberry jam	(A,C)
Gnocchi in Roquefort cream fresh chanterelle	(A,C,G)
Cheese noodles with roasted onion grilled pork tenderloin	(A,C,G)
Ceasar salad grilled chicken	(A,G,D)

DESSERTS:

Walnut-chokolade ring cake ice cream	(A,C,E,F,H,G)
Coconut panna cotta wild berries	(--)

